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TITLE : PRODUCTION OF SEASONING

ABSTRACT : PURPOSE: To obtain high-quality roast meat flavor seasoning having excellent stability by adding a saccharide to yeast essence containing a specific amount of a sulfur-containing compound such as glutathione and heat-treating the essence in the absence of fats.

CONSTITUTION: Yeast essence containing a fixed amount (2-20wt.% based on essence) of a sulfur-containing compound such as glutathione, cysteine or glutamylcysteine is blended with a saccharide and optionally an amino acid and heat-treated in the absence of fats at 70-180°C for 10-180 minutes.

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